

That's Amore!

CHEESERY

MENÙ



@thatsamorecheesery
thatsamorecheese.com.au



WELCOME TO OUR CHEESERY!

Dear customers,

Welcome to the That's Amore Cheesery, where artisanal cheese meets a vibrant and creative kitchen.

Alongside some of our most popular dishes, you can try our famous porchetta, slow cooked pork belly rolled with garden-fresh herbs. Made every morning using the traditional Abruzzese recipe.

Our pasta is proudly made in house, giving you a true taste of Italy. Indulge in freshly filled ricotta cannoli by the Cannoleria, the perfect dessert to sweeten your day.

We would like to advise you:

- No substitutions or changes to the menu
- During busy times, our seating time for coffee & cannoli is limited to 30 minutes
- Please be advised that food prepared here on the premises may contain milk, eggs, wheat, soybean, nuts, fish and shellfish
- Shop and deli items are not to be consumed at the table
- Weekend surcharge applies

We hope you enjoy your time here at the That's Amore Cheesery!

BREAKFAST

RICOTTA CALDA WITH FRUIT 22
Hot ricotta served with honey & waffle

RICOTTA CALDA WITH OLIVES 22
Hot ricotta served with extra virgin olive oil, olives & toast

BREKKIE BRUSCHETTA 31
Poached eggs, avocado, smoked salmon, roasted tomatoes, lemon ricotta, black sesame seeds on toast

RICOTTA PANCAKES 30
Ricotta pancakes with strawberry sauce, pistachio praline, strawberry mascarpone, fresh fruits
(please allow at least 15 minutes)

THAT'S AMORE FRIED EGGS 31
Served with bacon, mushroom, avocado, spinach, grated grana & toast

CACIOTTA BENEDICT 31
Crumbed caciotta cheese, bacon, spinach, poached eggs & hollandaise sauce

SMASHED AVOCADO 31
Served with burrata, poached eggs, heirloom tomato, pickled onion on toast

EGG & BACON ROLL 24
Fried eggs, bacon & melted caciocavallo on a roll or focaccia

TOAST WITH ONE TOPPING OF YOUR CHOICE 12
(This is not a toastie)

- Honey
- Nutella
- Eggs
- Jam
- Stracciatella
- Ham

EXTRAS

Toast, gf bread 3 EACH
1 egg, stracciatella, sliced tomato, mushrooms 4 EACH
Avocado, 2 eggs, homemade bacon, mortadella (4 slices) 8 EACH
Burrata 90g 9 EACH
Buffalo mozzarella, porchetta, smoked salmon 10 EACH

10% SURCHARGE ON WEEKENDS

PANINI MENU`

Bread roll or focaccia available

SOFIA Porchetta, potatoes, melted caciocavallo & lemon zest	26
BENIGNI Porchetta, peperonata in agro dolce & smoked buffalo mozzarella (contains onion)	26
DONATELLA Pork sausage, pickles, mayo, salad, tomato & smoked scarmorza (please allow at least 10 minutes)	24
MUCCINO Meatballs, rocket, fennel & shaved grana padano	24
PAUSINI Mortadella, basil pesto & burrata	24
FERRARI Chicken schnitzel, broccolini & herbed ricotta	26
BELLUCCI Fior di latte, tomato, basil & extra virgin olive oil Add prosciutto San Daniele (+6) Add chicken schnitzel (+6)	22
BAGGIO Eggplant cutlet, napoli sauce, fior di latte, basil & rocket	24

NOTE

The porchetta is cooked fresh each morning and set out to rest.
We do not reheat the meat for the panini throughout the day.

WE DO NOT SPLIT BILLS

ANTIPASTI & SMALL BITES

PAN-FRIED SMOKED BOCCONCINI Served with kalamata olives	19
CHEESE PLATE A selection of That's Amore Cheese served with bread (feeds up to 2 people)	29
ANTIPASTO A selection of cured meats & That's Amore Cheese served with bread (feeds up to 2 people)	29
PAN-FRIED POTATOES Bowl of fried potatoes	12
MORTADELLA PLATE Served with bread (feeds 2 people)	17
PROSCIUTTO PLATE Served with bread (feeds 2 people)	27
WARM OLIVES Italian whole mixed olives, served with bread	15

ADD ON EXTRAS Burrata 90g	9 EACH
ADD ON EXTRAS Stracciatella 90g	4 EACH

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MAINS

LASAGNA Pork & veal ragù lasagna	32
PORCHETTA PLATE Sliced roasted porchetta served with green salad Add potatoes (+6) (The porchetta is not reheated throughout the day)	32
CHICKEN SCHNITZEL Served with pan-fried potatoes and a slice of lemon	32
GIORGIO'S COTOLETTA Served with sliced tomato, buffalo mozzarella & avocado	41
SPAGHETTI AL POMODORO & BURRATA Housemade spaghetti with Napoli sauce & burrata	29
SPAGHETTI CACIO E PEPE IN A CACIOTTA WHEEL Cacio, grana padano, black pepper, and burrata on top	33
RICOTTA GNOCCHI SORRENTINA Napoli sauce, baby bocconcini & fresh basil	30
RICOTTA GNOCCHI BOLOGNESE Beef & pork ragù	30

SALADS

CAPRESE SALAD Fior Di Latte mozzarella, sliced tomato, basil & bread Change to buffalo mozzarella (+8)	24
INSALATA Green salad, cucumber, tomato & balsamic dressing Add tuna (+4)	12
CHICKEN SALAD Grilled chicken tenderloins, baby bocconcini, cherry tomatoes, avocado, mixed salad, pine nuts, balsamic dressing, extra virgin olive oil	26

KIDS MENU

Available for kids under 12

RICOTTA PANCAKES WITH MAPLE SYRUP OR NUTELLA (please allow at least 15 minutes)	18
PASTA AL POMODORO Rigatoni with Napoli sauce	18
PASTA BOLOGNESE Rigatoni with beef & pork ragù	18
CHICKEN SCHNITZEL Served with fried potatoes	18

CANNOLI

SMALL CANNOLO (Only available in the Sicilian flavour)	2.5
LARGE CANNOLO	5

Choose your favorite!

SICILIAN
sweet ricotta, cinnamon & crushed pistachio

CHOCOLATE
chocolate ricotta & white chocolate dust

PISTACHIO
pistachio ricotta & white chocolate dust

LIMONCELLO
lemon infused ricotta & candied citrus

FLAVOUR OF THE WEEK
see dessert cabinet for our weekly special

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DRINKS

TEA & COFFEE

Tea: english breakfast, earl grey, green, peppermint, chamomile, lemon & ginger	5
Short black	4.2
Latte, cappuccino, flat white, piccolo, macchiato, hot chocolate	5
Mocha, long black, long macchiato, chai latte	5.7
Italian thick hot chocolate	6

COLD DRINKS

Crema al caffè	5.5
Crema al pistacchio	6.5
Iced latte	6.9
Iced chocolate	6.9
Iced mocha	7.4
Iced chai latte	7.4
Caffé freddo (double shot espresso on ice)	5.4
Tiramisú mocha	12.8

Soy, almond, lactose free, oat milk **(+1.5)**
Large, decaf, strong **(+0.80)**

LEMON GRANITA

Small	4
Large	6

MINERAL WATER

250mL still / sparkling	3.8
750ml still / sparkling	7

SOFT DRINKS

San Pellegrino Aranciata, Chinotto, Limonata	4.8
Mole Cola (classic & sugar free)	6.3

NOAH'S CREATIVE JUICES

Orange juice	6.8
Apple juice	6.8
Guava, Blackcurrent, Strawberry, Blueberry, Apple juice	6.8
Peach, Kiwi, Mango, Lime, Apple juice	6.8
Banana, lychee, Mango, Apple juice	6.8

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DRINKS

SPARKLING WINE

Salatin Prosecco DOC Extra Dry
VENETO, ITALY
Fresh & crisp with notes of green apple

10/40

Cascina Ghercina Moscato d'Asti
2020 | PIEMONTE, ITALY
Elegant, concentrated sweet fruit notes

8.5/34

WHITE WINE

Vigneti Radica Pecorino
2021 | ABRUZZO, ITALY
Well-bodied, good structure. Fruity aroma with citrus and floral notes

10.5/43

ROSE

Menhir Salento Novementi
2021 | PUGLIA, ITALY
Fresh with notes of wild strawberries, pink grapefruit and thyme

10/40

RED WINE

Il Palazzo Chianti DOCG
2021 | TOSCANA, ITALY
Fresh & velvety, floral & fruit fragrances

10/40

Menhir Salento Negroamaro
2018 | PUGLIA, ITALY
Rich dark fruits heightened by savoury & spice

11/45

COCKTAILS

Aperol Spritz

15

Mimosa

12

Limoncello Spritz

15

BEER

Peroni Red Label 330mL

10

DIGESTIVI

Limoncello

8

Amaro del Capo

9

Grappa Stravecchia

10.5

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